



cavallopoint

the lodge at the golden gate

The Chef's Counter at
Cavallo Cooking School
Sample Menu



Hors d' Oeuvres

Charcuterie

Marin Miyagi Oysters

Shrimp Pacchetti

Onion Confit, Crispy Baby Artichoke,
Gruyere Fonduta, Crumbs

Charred Sunchoke Soup

Smoked Strachiatella, Green Garlic, Ramps

Noisette of Local Lamb

Springtime Purees, Tendrils, Pecorino Frico

Local Raspberries

Ricotta Ice Cream, Vanilla Bourbon Gastrique,
Sugared Mille Feuille

Chef Tony Adams

Assistant Chef Nicole Generoso

Assistant Chef Emma Sears